

Squash, Spinach and Shiitake Baked Pasta

- 1 package of your favourite medium sized pasta, bowties used here, cooked al dente
- 1 small butternut squash, peeled, seeded and chopped bite sized
- 6 fresh shiitake mushrooms, stem removed, cut into large bite size (or portobello or cremini)
- 6 dry shallots, outer skin removed and cut in half
- 6 garlic cloves, whole, skin on
- 12 coloured cherry or small tomatoes
- 10 oz spinach, sautéed with a little olive oil, salt and pepper, chopped fine (or frozen, squeezed dry, plain)
- 12 sun-dried tomatoes, in oil, chopped into small bite sized
- 1 T olive oil, mixed with sea salt and pepper to coat the veggies before roasting
- 1 c fresh homemade ricotta (or store bought)
- 1-2 c mozzarella, grated
- 1/2 c parmesan, grated
- sea salt and freshly ground pepper to taste
- 1/4 t nutmeg, grated

Spinach & ricotta

Add spinach, salt and pepper to ricotta.
Grate nutmeg into ricotta spinach mixture.

Roasting veggies

Brush olive oil over vegetables, sprinkling on some salt and pepper, then roast at 420 degrees for about 30 minutes, turning once or twice, removing the ones that get done faster, leaving the squash until last to caramelize.

Peel the skin off the garlic. Cut the dry shallot if too large. Use a Pampered Chef Rectangular Baker, or lasagna casserole to mix your pasta, vegetables, ricotta mixture, and mozzarella, reserving some mozzarella for the topping.

Top with parmesan and remainder of mozzarella, then bake for 30 minutes at 350 degrees until hot, bubbly and lightly browned.

Voilà, a whole meal in one dish. Enjoy with a green salad, crusty bread and a glass of wine.